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THE

Chef's Reminder.

THE — Chef's Reminder.

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A CULINARY BOOK FOR THE VEST POCKET.

HANDY FOR BILL OF FARE MAKING.

Showing How to Give Continually a Variety
of Soups, Entrees, Sauces, Etc., Fitted
for the Average American Hotel and Restaurant.

By Its Use Any Competent Chef or Steward Will be
Able to Change His Bills of Fare Daily,
Continuously, For Three Months.

Many of the Entrees are Calculated to Use up Any and Everything
That is Left Over From the Day Before.

As its name implies, this little book is intended simply as a
"reminder"—a suggester in the line of securing a constant
change in the bill of fare from day to day, and to this end pre-
sents a list of 183 entrees, 48 consommés, 82 soups, 35 attach-
ments, 59 sauces, 20 salads, 28 fancy potato dishes, and a large
number of items under head of "miscellaneous." In a majority of
cases the ingredients are mentioned, so that for any particular
sauce or style of dish the "reminder" feature of the work is
enhanced.

Several blank pages are left for the writing in of new dishes
and receipts, or for making notes, which will be found of great
convenience.

The book is of value not alone to cooks, but to stewards and
managers, and to anyone engaged in the catering trade.

PRICE 50 CENTS.

Send orders to . . .

Chas. Fellows, Box 100, Hospital, Ill.,

or to . . .

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ENTREES.

- Beef a la mode, marinaded, sauce piquant.
- Beef and kidney pie, Southern style.
- Blanquette of chicken, potato croquette.
- Blanquette of rabbit, Milanaise.
- Blanquette of sweetbread and oysters.
- Bondinettes of game, etc., nicely seasoned mince,
served in paper or fried cases.
- Braised smoked tongue with spinach.
- Breast of veal, a l'Indienne.
- Breast of fowl, saute, with cucumbers.
- Breast of lamb, breaded, tomato sauce.
- Breast of chicken, curried, with rice.
- Breast of veal, a l'Anglaise.
- Brisket of veal, a la Marechale.
- Broiled squab on toast, sauce Colbert.
- Broiled oysters &c. bacon, on toast.
- Broiled chicken, a la Venitienne.
- Broiled veal kidney, tomato sauce.
- Calf brains breaded, sauce Bearnaise.
- Calf brains, scrambled, on toast.
- Calf brains, a la Ravigotte.
- Calf's heart, pique, sauce Andalouse.
- Calf's heart, stuffed, fine herbs sauce.
- Calf's head en tortue.
- Calf's head, in savory omelet.
- Calf's head, a la Menehould.
- Calf's sweetbreads, au beurre noir.
- Carbonnade of mutton, fine herbs.
- Chaufroid of veal, poached egg.
- Chicken, a la Chivry.
- Chicken livers en Brochette.
- Chicken saute, a la Marengo.
- Civet of rabbit, Chasseur.
- Clam fritters, a la Horly.
- Compote of pigeon, petits pois.
- Croquettes of chicken, mushroom sauce.
- Croquettes of ham, aux petits pois.
- Croquette of sweetbreads, a la Toulouse.
- Curry of lamb with macaroni.
- Cutlets of spring chicken, Nivernaise.

Cutlets of mutton, with turnip puree.
Deviled crabs, d'Orleans.
Deviled kidneys, a la Claremont.
Emince of chicken, Maintenon.
English mutton chops, brown potatoes.
Epigramme of lamb, a la Bordelaise.
Epigramme of spring lamb, tomato sauce.
Escallops in batter, Marseillaise.
Escallops of veal, sauce Bearnaise.
Escalloped oysters, Coney Island style.
Fillet of beef, sauce Bordelaise.
Fillet of beef a la Talleyrand.
Filet de boeuf, pique, a la Jardiniere.
Fillets of chicken, a la Parisienne.
Fillets of chicken, a la Dumas.
Fillets of chicken with cucumbers.
Fillets of hare, bread crumbed, sauce Allemande.
Fricandeau of veal, aux Champignons.
Fricassed oysters on toast.
Fricasee of veal with mushrooms.
Fricasee of chicken, a la Royal.
Fricasee of sweetbreads, en caisse.
Fricasee of veal with cucumbers.
Fricasee of calf's head, Printaniere.
Fricasee of chicken wings with oysters.
Frog saddles, bread crumbed, sauce Tartar.
Frog leg saute, a la Marengo.
Fox squirrel pot pie, Fermeire.
Hamburg steak, sauce Italienne.
Haricot of fowl, French peas.
Jack rabbit stuffed, game sauce.
Jugged hare, a l'Anglaise.
Kentucky rabbit stew.
Kidneys breaded, sauce Maitre d'Hotel.
Kromeskies of oysters, a la Venitienne.
Lamb ragout, a la Jardiniere.
Lamb cutlets, stuffed, a la Nelson.
Lamb tongues braised, green peas.
Lamb cutlets breaded, sauce Espagnole.
Lamb hearts braised, sauce Espagnole.
Lamb chops stuffed, tomato sauce.
Larded calf's liver, crisped onions.
Lobster a la creme, au gratin.
Lobster, a la Newburg.

ENTREES, CONTINUED.

Lobster en Chevreuse.
Loin of lamb, sauteed, with cucumbers.
Mountain oysters, sauce Tartar.
Partridge braised, a la Soubise.
Patties of calf brains, Bechamel.
Philadelphia squab, en Crepaudine.
Pigs feet, a la Viniagrette.
Pinions of fowl, sauteed with olives.
Pork cutlets broiled, sauce Robert.
Pork tenderloin grille, sauce Robert.
Poulet saute, a la Portugaise.
Poulet, a la Tartar.
Prairie chicken, braised, Macedoine.
Ragout of mutton, with tomatoes.
Ragout of veal kidneys, a la Neige.
Ribs of lamb, a la Printaniere.
Ribs of lamb, saute, asparagus points.
Rissoles of chicken, a la Pascaline.
Rissoles of lamb fries, Jolie Fille.
Rissoles of chicken, Jolie Fille.
Rissoles of Turkey, Marseillaise.
Roll of veal stuffed, brown celery sauce.
Roll of venison, braised, game sauce.
Roulade of beef, with fine herbs.
Roulade of veal, sauce Italienne.
Salmis of mallard duck, Chasseur.
Salmis of pheasant, with olives.
Saute of Venison, Chasseur.
Saute of chicken, a la Bretonne.
Scallops of sweetbread, mushroom puree.
Small fillets of beef, en demi glace.
Small patties of fresh lobster.
Small chicken pies, Francaise.
Soft shell crabs, steamed, Bechamel.
Spaghetti and tomatoes, Italienne.
Spring chicken, a la Maryland.
Spring duck, a la Bigarrade.
Spring lamb fricasee, petits pois.
Spring chicken braised, a la Milanaise.
Spring chicken, a la Financiere.
Stewed turkey wings, with peas.
Stewed snapper, en caisse.
Stewed giblets, a la Parmentiere.
Stuffed shoulder of lamb baked tomatoes.

Supreme of chicken, a la Julien.
Supreme of chicken with truffles.
Supreme of prairie chicken with truffles.
Sweetbread cutlets, a la Victoria,
Sweetbread pattie, sauce supreme.
Sweetbreads braised, a la Rothschild.
Sweetbreads breaded, sauce Tartar.
Sweetbreads en croustade, sauce Napolitane.
Sweetbreads, glace, Financiere.
Sweetbreads, sauce Espagnole.
Sweetbreads, larded, Macedoine.
Terrapin, a la Maryland.
Veal and oyster pie, Parisienne.
Veal and ham pie, au gelee.
Veal cutlets, a la Maintenon.
Vienna cutlets, mushroom sauce.
Vol au Vent of oysters, sauce supreme.

SWEET ENTREES.

- Apple fritters, sauce Ecumante.
- Apple shortcake, cream sauce.
- Apple compote with rice.
- Baked sponge roll, wine sauce.
- Baked sweet apples in syrup.
- Banana fritters, glace au cognac.
- Batter pudding with raisins, lemon glace
- Beignet souffle, a la vanille.
- Beignets aux Confitures.
- Blackberry shortcake.
- Charlotte of Bartlett pears, glace.
- Charlotte of fruit, sauce Doree.
- Cherry cobbler, au vin Madere.
- Compote of damsons, a la Conde.
- Compote of bananas, au riz.
- Compote of apricots, Richilieu.
- Cream fritters, custard sauce.
- Egg plums in syrup, au riz.
- Farina cake with fruit jelly.
- Farina croquettes, glace, au rhum.
- French toast, sherry wine sauce.
- Fried apples with creamed rice.
- Fig fritters, fruit sauce.
- Jenny Lind pancakes, au gelee.
- Macaroni cake, fruit jelly.
- Macedoine of fruit, au gelee.
- Magnolia Meringue.
- Neapolitan crescents.
- Omelet souffle, au Fleur d'orange.
- Orange fritters, claret sauce.
- Peach fritters, glace au Madere.
- Peach cobbler, Southern style.
- Pineapple cream fritters, glace.
- Pineapple fritters, au curacao.
- Philadelphia puffs, custard sauce.
- Frunelles, a la conde.
- Queen fritters, almond flavor, peach sauce
- Queen fritters, sherry sauce.
- Raspberry roll, au vin Tokay.
- Rice croquettes, maraschino sauce.
- Sage croquettes, port wine sauce.
- Sponge fritters, brandy sauce.
- Steamed apple roll, sauce Millieu's
- Vanilla cream fritters glace

ATTACHMENTS.

- A la Bagration—Combination of fish and vegetables
- A la Bearnaise—4 spoons Estragon, vinegar, 6 minced shalots, 6 yolks, 2 spoons chicken glaze, stir till thick, beat in cup of melted butter, strain, chopped parsley.
- A la Bechamel—Essence of mushrooms and veloute.
- A la Bigarrade—Espagnole, juice and shred peel of one orange, duck carcass, simmer and strain.
- A la Bohemienne—Served when braised or roasted, with fried potatoes, olives, mushrooms and onions in Poivrade sauce.
- A la Bordelaise—Espagnole, ham, claret, garlic, mace, thyme, glaze.
- A la Bourignone—4 shalots, 2 cloves, 1 blade mace, thyme, bay leaf, $\frac{1}{2}$ can mushrooms, 3 glasses burgandy, 1 pint Espagnole, reduce and strain.
- A la Bretonne—Onion sauce (brown) strained, and add chopped parsley, cayenne, sugar, mustard horse radish and vinegar.
- A la Cardinal—Veloute, essence mushrooms, lobster roe, essence anchovy, lemon juice, cayenne.
- A la Cazanova—Chopped truffles, chopped whites and yolks of eggs mixed in mayonaise.
- A la Chambord— $\frac{1}{2}$ pint puree of mushrooms, 1 pint Bechamel, 2 ozs. glaze, 2 ozs. lobster butter, glass sauterne.
- A la Colbert—1 pint Espagnole, 2 spoons glaze, pepper, parsley, lemon juice, cup melted butter beaten in, make hot not boil.
- A la Financiere—Glaze, peas, wine, Espagnole, lemon, olives, mushrooms.
- A la St. Florentine, served with sauce Robert.
- A la Flamande—Served with Brussel sprouts en demi glace.
- A la Godard—sliced mushrooms, truffles, sweetbreads and wine in Espagnole.
- A la Jardiniere—Diced vegetables in border.
- A la Joinville—Chopped truffles in rich veloute.
- A la Mirechale—Generally minced cutlets served with a macedoine en demi glace or sliced cucumber in sauce supreme.

- A la Marengo—Saute in oil, wine and mushrooms
- A la Matelotte—Take baked fish pan, add glass claret, $\frac{1}{2}$ can mushrooms, essence anchovy, nutmeg, tea spoon sugar, strain.
- A la Mirabeau—sauce of veloute, garlic, parsley, lemon juice and beef extract.
- A la Nelson—Mushrooms, parsley, garlic dressing.
- A la Nivernaise—Julien vegetables in yellow sauce
- A la Normandie—Hollandaise, sharp with lemon juice, chopped parsley.
- A la Pascaline—Handful minced mushrooms, glass white wine, $\frac{1}{2}$ pint veloute 2 ozs fowl glaze, reduce, add 3 yolks, pat butter, chopped parsley and lemon juice.
- A la Princesse—Asparagus points and dark and light croquette mixture breaded and fried.
- A la Portugaise—For filet de boeuf braised—Grated lemon rind, whole pepper, mace, 6 cloves, thyme, bay leaf, sherry, simmer and add ladle of consomme and Espagnole.
- A la Regence—Espagnole, claret cloves, 1 carrot, 1 onion, anchovy, butter, truffles, lemon juice, nutmeg
- A la Rouennaise— $\frac{1}{2}$ mooned turnips fried, with diced bacon in Espagnole.
- A la Venitienne—Maitre d'Hotel, consomme, corn starch, thicken lightly
- A la Villeroi—white sauce, flavor with mushrooms.
- A l'Ancienne—stewed in cream sauce with spring onions.

SAUCES.

- Admiral—Anchovy sauce, chopped capers and shalots, minced lemon rind.
- Albert—Cream colored, sprinkled with parsley; contains shalots, horse radish, vinegar, veloute, strain, finish with yolks and cream.
- Allemande—Hollandaise with minced onions, mushrooms and parsley in equal parts.
- Andalusian—Tomato, garlic flavor, minced ham.
- Au Beurre—Browned butter, lemon juice.
- Aurora—Bechamel, lobster butter, lemon juice, cayenne.
- Avignon—Cream onion sauce, oil, garlic, cheese, yolks.
- Bohemienne—White panada, diluted with broth, horse radish and butter.
- Bordelaise—(brown) Espagnole, claret, garlic, shalots, lemon juice, parsley, cayenne and beef marrow.
- Bordelaise—(white) Butter sauce, shalots, white wine and parsley.
- Bouergoise—Brown gravy with mustard and Estragon vinegar.
- Bressoise—Brown, chicken livers and shalots fried, brown gravy, bread crumbs, orange juice, passed through sieve.
- Bretonne—Minced onions fried, flour, stock, salt, pepper, strain, chopped parsley.
- Champagne—Cup vinegar, cup sherry, 1 pint Espagnole.
- Chambord— $\frac{1}{2}$ pint white puree of mushrooms, 1 pint Veloute, 2 ozs. lobster butter, glass Sauterne, piece of glaze.
- Chasseur—Espagnole, tomato onions, parsley, mushrooms, lemon juice.
- Chaudfroid—is a rich gravy made by boiling down game or poultry and aromatics, and after straining adding enough gelatine to make it bright brown jelly or rather a jellied gravy.
- Chevrenil—Same as Poivrade.
- Chili—6 tomatoes, 4 green peppers, 1 onion, 1 spoonful sugar, 1 tea spoon salt, $1\frac{1}{4}$ cups vinegar, boil 1 hour and strain

- Coibert—1 pint Espagnole, piece glaze, pepper, parsley, lemon juice, 6 ozs. butter, beaten in but not boiled.
- Coma Bretonne—Horse radish, mustard, sugar, salt and vinegar stirred together.
- Creole—Brown tomato sauce with shalots, wine and chopped sweet peppers.
- Diable—3 spoons butter, 3 spoons meat gravy, teaspoon cayenne, table spoon sugar, 1 glass mushroom catsup, 1 glass white wine, juice 1 lemon.
- Diplomate—Same as Cardinal.
- Duchesse—Cream sauce with lean cooked ham in squares and mushrooms.
- D'Uxelles—Bechamel, parsley, shalots, mushrooms.
- Eschalotte—For broiled fish; 4 ozs. butter, 2 spoons minced shalot, cook.
- Fermiere—White, contains onions, capers, parsley, minced ham and wine.
- Fine herb—Espagnole, wine, parsley, mushrooms, shalots.
- Flemish—Butter sauce, vinegar, parsley, nutmeg, yolks.
- Genevoise—Espagnole, ham, 1 carrot, 1 onion minced, 2 bay leaves, 3 cloves, 1 clove of garlic, parsley, thyme, boil 15 minutes, add one pint claret, strain and add essence of Anchovy.
- Genoise—Espagnole, port wine, parsley, table spoon essence of Anchovy, walnut catsup.
- Harrogate—Gravy in roasting pan with shalot, lemon rind and juice, catsup, claret and cayenne.
- Havraise—Strong broth of boiled fish made into white sauce with yolks and cream.
- Hollandaise—Yellow, sharp with lemon juice.
- Holstein—Same as Havraise.
- Italienne—Brown or white, with wine, shalots, parsley and mushrooms.
- Jolie Fille—Veloute, cream, bread crumbs, chopped yolks, parsley and butter.
- Livournaise—Mayonaise, parsley and pounded Anchovies.
- Lyonaise—Brown onion and tomato sauce in equal parts.
- Marinade—White thickened broth with onions, parsley, aromatics and vinegar.

- Matelotte—Fish stew containing garlic, onions, mussels, essence Anchovy, cayenne, lemon juice.
- Milanaise—Cheese, ham, chicken, truffles and macaroni en Veloute.
- Mirabeau—White garlic sauce, boiled garlic passed through sieve mixed in butter sauce and glaze.
- Nantaise—Cold, light green, pounded lobster, mixed in Ravigotte sauce.
- Neapolitan—Espagnole, port wine, horse radish, ham, jelly.
- Niceoise—Veloute, vinegar, parsley, minced shalot, (pale green.)
- Normande—Yellow, creamy, fish broth and oyster liquor, thicken with roux and yolks.
- Perigueux—Espagnole, truffles, glaze, white wine.
- Poivrade—Espagnole, carrot, onion, salt pork, bay leaf, thyme, parsley, simmer and strain, finish with Harvey sauce, port wine and currant jelly.
- Poulette—Allemande, parsley and chopped yolks
- Ravigotte—(cold) Mayonaise, make green, and add chopped parsley, chives, chevril, tarragon and Eschalot.
- Ravigotte—(hot) Veloute, vinegar, parsley, minced shalot, (color green.)
- Reform—Same as Poivrade.
- Remoulade—Pounded yolks, oil, mustard, vinegar minced garlic and parsley.
- Richilieu—White game sauce, onions and wine.
- Royal—Chopped capers, juice 1 lemon, tea spoon Anchovy essence, parsley, tarragon, thin butter sauce, (good for white flesh fish.)
- Tranon—Yellow butter sauce, lemon juice, minced truffles and mushrooms, parsley, shalots, cayenne.
- Verjuice—For ducks; green grapes boiled and mixed in Espagnole.
- Viniagrette—Chopped shalots and parsley with an equal quantity of oil, and little vinegar and salt, (cold.)
- Yorkshire—Orange sauce for ham: Espagnole, currant jelly, port wine, orange juice and boiled rind in shreds

SALADS.

Chicken

Lobster.

Crab.

Tomato.

Lettuce.

Celery.

Lima bean.

Potato.

Salmon.

Shrimp.

Cucumber.

A la Cazanova—Any salad served with cazanova sauce, chopped yolks, whites and truffles, mixed in mayonaise.

A la Demidoff—Slices of potatoes, truffles, shalots, oil and vinegar.

A la Jardiniere—Fine strips of vegetables of various colors, cooked and cold, with green peas and string beans, dressed with oil and vinegar.

A la Russe—Cooked salad of carrots, parsnips and beets in shapes, pieces of fowl, anchovies, olives, oil, caviar, vinegar and mustard.

A la Tartar—Lettuce, pickled cucumbers, onions, herrings cut in dice, oil and vinegar.

A l Allemande—Slices of potatoes, Brussels sprouts, califlower and celery with oil and vinegar.

A l Espagnole—Spanish salad of sliced tomatoes and pickled onions with mayonaise in centre.

De Cresson—Water cress and minced potatoes, oil and vinegar.

French Dressing—To 3 table spoons of oil, add a dessert spoon of tarragon vinegar, a salt spoon each of salt and pepper, chopped tarragon or parsley and a taste of onion.

FANCY POTATOES.

- A la Brabanconne—Dish of baked mashed potatoes, in which parboiled onions, parsley and cheese are mixed.
- A la Brabant—Large dice cut from cold boiled potatoes, sauteed with minced onion and parsley.
- A la Bretonne—Cold boiled, cut in blocks, fried with onions, Bretonne sauce poured over.
- A la Colbert—Cold blocks, simmered in Colbert sauce and chopped parsley.
- A la Conde—Twice as large as Parisienne, steam rare fry, salt and parsley dust.
- A la Duchesse—Mashed, yolk of egg, nutmeg, passed through bag and tube in fancy shapes, egg over and bake.
- A la Gastronomer—Corkshape, steam, fry, salt, parsley.
- A la Hollandaise—Cut like sections of garlic, steam, Maitre d'Hotel poured over.
- A la Julienne—Cut like Julien vegetables, fry, salt and parsley dust.
- A la Lyonnaise—Minced cooked potatoes, chopped onions and parsley.
- A la Maitre d'Hotel—Same as Anglaise.
- A la Maire—Lozenges, steamed rare, finish by simmering in reduced cream.
- A la Marie—Mashed potatoes, quite soft, with cream and butter.
- A la Monaco—Cooked same as a la Gastronomer, cut from cork shape thick as poker chips or lozenges.
- A la Navarraise—Raw, cut in large blocks, parboiled, fry light color in oil.
- A la Reitz—Ribbed, French fried, use scallop knife.
- A la Rouennaise—Like Victoria, but smaller, dip in batter and fry.
- A la Serpentine—Twirled with cutter, fry, salt and parsley.
- A la Victoria—Croquette mixture, size of walnut, breaded and fry.
- A la Villageoise—Hashed, creamed.
- A la Vierge—Quartered, steamed, Maitre d'Hotel sauce over.

Croustades a la Regent—Croquettes, one end cut off and inside partly hollowed; fill with patty mixture, replace end and serve upright.

Farcies a l'Italienne—Like soufflé, but the potato pulp, mixed with rice and cheese.

Hongroises—Same as sliced Lyonnaise, with addition of grated cheese.

Nouvelles a la Creme—New potatoes in cream sauce.

Parisienne—Fry in lard.

Quenelles—Like Victoria, but egged and floured instead of breaded.

Souffles—Baked, opened, contents mixed with butter, cheese, eggs and salt, put back, set in oven and browned.

CONSOMMES.

- Consomme Africaine—Diced artichoke bottoms diced egg plant, curry flavor.
- Consomme a la Bagration, mixed fish and vegetables and sherry wine.
- Consomme a la Duchesse—Thicken with starch, simmer till clear, add strips of white chicken meat.
- Consomme a la Kursel—Spring vegetable, peas, asparagus head and lettuce.
- Consomme a la Magenta—Color lightly with tomato juice, add a Macedoine, chopped parsley, celery leaves.
- Consomme a la Napolitaine—Game flavor, macaroni, croutons, celery in dice.
- Consomme a la de Stael—Brown, chicken flavor, lozenge shapes of fried bread and Quenelles.
- Consomme a l'Anglaise—Diced chicken and peas.
- “ a l'Imperatrice—with plain poached egg.
- “ a l'Orge—Diced carrots, turnips, barley.
- “ Andalouse—Tapioca, farina Quenelles, thin tomato sauce.
- Consomme aux petits Navets—Brown fried cubes of turnips.
- Consomme aux trois Racine—Carrots, turnips and celery in tubes.
- Consomme Brunoise—Turnips, peas, carrots, celery in dice.
- Consomme Celestine—Make $\frac{1}{2}$ dozen French pancakes, spread 3 with forcemeat and grated cheese put others on top and stamp out
- Consomme Chantilly soup—Puree of young green peas, slight flavor of mint and green onions
- Consomme Chatelaine — Shalots, mushrooms and parsley, peas and string beans mixed in a Royal.
- Consomme Chiffonade—Shred cabbage, lettuce, peas
- “ Claremont—Royal, with fried onion rings
- “ clear with rice and corn.
- “ clear aux German noodles.
- “ clear with asparagus points.
- “ clear with tapioca and peas.
- “ clear with macaroni.
- “ clear a la Royal

Consomme clear au Vermicelli.

" clear au Spaghetti.

" clear aux rate d'Italie.

" clear with barley and sago.

" Colbert—Jardiniere, peas, poached egg.

" Desclignac—Stamped custard, carrots, turnips.

Consomme Douglas—Julien celery, tongue, mushrooms, rice.

Consomme Duborg—Royal, with rice.

" D'Orleans—Fish quenelles, rice, peas.

" de Gibier, strong game flavor and wine.

" Massena—Game flavor and quenelles.

" Milanaise—Macaroni, smoked tongue

" Patti—Diced fowl, peas, rice, truffles, grated cheese.

Consomme Paysanne—Shred lettuce, cabbage and Jardiniere.

Consomme Princesse—Diced chicken, barley, peas.

" Printaniere Royal—Royal, with small Jardiniere.

Consomme Rachael—Quenelles, tongue, shred truffles

" Renaissance—Peas, croutons, sliced mushrooms, rice.

Consomme Semoule—With tapioca.

" Seveigne—Asparagus tips, peas, quenelles

" Solferino—Brown, with farina Quenelles.

" St. Xavier—Vegetable flavor, printaniere, shred cabbage and colander noodles, of 4 ozs. butter, 6 ozs. flour, 2 ozs. grated cheese, pepper, salt, nutmeg, cup cream, cook all, then add 2 eggs, 2 yolks and chopped parsley.

Consomme de Volaille—Strong chicken flavor

SOUPS.

- Beef a l'Anglaise.
- Beef broth with rice
- Bisque of crab, a la Creole.
- Bisque of cray fish
- Bisque of herring.
- Bisque of lobster.
- Bisque of prawns.
- Bisque of salmon
- Bisque of terrapin.
- Boston clam chowder.
- Bouillon aux croutons.
- Bouillabaisse.
- Calf's head a la Portugaise.
- Calf's head soup a la Duchesse—Duchesse cream
with diced veal and quenelles.
- Chantilly—Puree of green peas, slight flavor of mint
and green onions.
- Chicken a l'Espagnole.
- Chicken with Okra.
- Chicken with rice.
- Codfish chowder.
- Coney Island clam chowder.
- Crab gumbo a la Creole.
- Cream of asparagus.
- Cream of barley.
- Cream of cauliflower.
- Cream of chicken.
- Cream of cucumbers.
- Cream of green corn.
- Cream of green peas
- Cream of new tomatoes
- Cream of oysters.
- Cream of rice.
- Cream of scallops.
- Creme a la Duchesse—A rich white soft soup like
cream of chicken, with rice and custard.
- Creme d'Italie—Cream of lamb with small macaroni,
diced fowl and Jardiniere
- Creme de Soubise.
- Creme Francaise

Creme Victoria.

Giblet with barley

Green turtle aux quenelles.

Green turtle clear.

Lobster a l'Indienne—Lobster mulligatawney.

Lobster a la Marinier—Pink colored fish broth, thicken with starch, containing lobster butter, lobster meat, clams, small onions and sherry.

Marie Stuart.

Mock turtle clear.

Mock turtle thick.

Mulligatawney.

Ox joint clear.

Ox tail a l'Anglaise.

Potage Alexandrina.

Potage Andalouse.

Potage Bagration—Make a white cream of rice, add equal parts Jardiniere and fish. Soup about $\frac{1}{8}$ milk—curry or saffron flavor and chop parsley.

Potage Jardiniere.

Potage Parmentier.

Potage St. Germaine.

Potage a l'Anglaise.

Potage a la Chantilly—Cream of lentils.

Potage a la Comtesse—Cream of sweetbreads.

Potage a la Russe—Brown soup with eggs and balls of sausage meat.

Puree Crecy—Take stock, boil carrot and corned beef and vegetables for seasoning. Take out meat puree, and serve aux croutons.

Puree of beans, aux croutons.

Puree of cabbage a la Piemontaise—Creamed aux croutons.

Puree Freneuse—Cream of turnips, with Parisienne turnips and croutons and peas.

Puree of green peas, Marseillaise.

Puree of lentils, a la Soubise.

Puree of lima beans

Puree of new tomatoes.

Puree of partridge.

Puree of turnips with sago.

Puree of vegetables

Puree split peas, Anglaise.

Puree a la Turque.

Puree de Gibier.

Scotch mutton broth.

Terrapin clear.

Tomato gumbo.

Tomato with rice.

Tomato with ham and peas.

Veal broth with celery, (1 inch lengths.)

Veal soup a la Poissy—Cream of veal with vermicelli.

Vegetable.

MISCELLANEOUS.

- American pancake batter—1 pound flour, 4 teaspoonfuls baking powder, 2 eggs, 2 teaspoonfuls sugar, little salt, 3 cups milk, 2 tablespoonfuls of melted butter.
- German pancake batter—Same mixture as American pancake batter, baked in frying pan $\frac{1}{2}$ inch thick, brush over with butter.
- French pancake batter—8 ozs. flour, 8 eggs, little grated lemon peel, salt, 1 pint milk.
- Swiss pancake batter—6 eggs, 6 ozs. flour, 1 qt. milk, salt, whip eggs, light, when in the pan, some steamed currants strewed on top, not rolled but served with dredged sugar on top.
- Angel food—1 pound sugar, 1 pound whites of eggs, $\frac{1}{4}$ pound flour, 1 oz. cream tartar, flavor.
- Bass a la Conte—Whole, baked in oven, with oil paper over, wine and broth in the pan, oil, salt, pepper, shalots, parsley sauce thickened, Espagnole added, strained over.
- Calf's foot jelly—2 calfs feet, 2 pigs feet, 2 old hens, 2 pounds sugar, juice 4 lemons, 6 whites of eggs.
- Cheese straws—4 ozs. butter, 4 ozs. flour, 4 ozs. cheese, pounded together, little water to moisten, salt and cayenne, cut in strips and bake.
- Choux paste—1 pint water, 8 ozs. lard or butter, 9 ozs flour, 10 eggs.
- Claret cup—3 spoons sugar, $\frac{1}{2}$ pint whiskey, wine glass curacoa, 2 quarts native wine, 1 quart claret, 4 bottles soda, 6 slices orange, 6 slices lemon, 2 slices of cucumber.
- Lemon cookies—4 pounds flour, 1 pound butter, $1\frac{1}{4}$ pounds sugar, 6 eggs, $\frac{1}{2}$ pint milk, 1 oz. ammonia, lemon extract, cut out and egg over.
- Lemon sherbet—1 quart lemon juice 1 quart water, 2 pounds sugar, glass cognac, 4 whites of eggs.

MISCELLANEOUS, CONTINUED.

Lobster a la Newburg—Meat of 2 lobsters cut in 1 inch squares, place it in a saute pan with 1 oz. butter, pinch of salt and cayenne, 2 medium sized truffles sliced, cook 5 minutes, then add a wine glass good Maderia, and reduce one half, have 5 yolks of eggs in a bowl and $\frac{1}{2}$ pint good cream, beat well and add to the lobster, shuffle about for 2 minutes till thick, and serve in a tureen, (hot)

Orange sherbet—2 pounds sugar, glass Chartreuse, 2 quarts orange juice, $\frac{1}{2}$ pint lemon juice, 6 whites of eggs, (very rich.)

Punch a la Lalla Rookh—Ice cream, rum, Chartreuse, white wine.

Quenelles—1 cup finely crumbed bread, 3 spoons cream, drain dry, add 2 spoons melted butter, and as much finely chopped meat as you wish, work in 1 beaten egg, and season all well, and make up with floured hands.

Roast quails a la Duchesse—Clean and scorch 12 fat quails, putting their livers back, put them in a pan with $\frac{1}{2}$ pound of diced salt pork and little lard; brown rapidly by tossing over a brisk fire; when $\frac{3}{4}$ cooked, add pint consomme and a bouquet of parsley, 1 bay leaf, 1 blade saffron, and some cayenne; let boil 3 minutes, add $\frac{3}{4}$ pound washed rice, place lid over and allow to cook slowly. serve the rice as a border to the quail in centre.

Sorbet a la Marquise—2 quarts chopped peaches, $1\frac{1}{2}$ pounds sugar, 3 quarts water, 1 pint Kirchwasser, 1 quart Maraschino.

Souffle Omelet—1 teaspoon sugar to each egg, yolks and whites whipped separately with sugar and tea spoon milk with the yolks, all stirred together, baked in dish or oval pan, partly on top of range, finish in oven, powdered sugar and glaze.

Stock jelly—6 quarts water, 3 pounds sugar, 8 ozs. gelatine, juice 10 lemons, 5 thin shaved rinds, 2 ozs. whole spices, 10 whites.

Sunshine cake— $1\frac{1}{4}$ pounds sugar, $\frac{3}{4}$ pound butter, $1\frac{1}{2}$ pounds flour, $\frac{1}{4}$ pound rice flour, 2 teaspoons baking powder, juice and grated rind of 1 lemon, 1 pint yolks beaten with 1 pint milk

Tomato ketchup— $\frac{1}{2}$ bushel tomatoes, 3 ozs. allspice, 2 ozs. cloves, 1 oz. cayenne, 1 spoon black pepper, 1 cup salt, 2 heads garlic, 2 large onions, 1 quart vinegar,

Welsh rarebit— $\frac{1}{2}$ pound cheese in small bits, $\frac{1}{2}$ glass ale, lump butter, pepper, salt, dry mustard.

Wine jelly—22 ozs. gelatine, 5 pounds sugar, 10 whites, 6 drops each oil of cinnamon, cloves and lemon, 12 quarts water, 4 quarts wine, $1\frac{1}{2}$ ozs. citric acid.

Yorkshire pudding—9 ozs. flour, 1 quart milk, 2 ozs. melted butter, 5 eggs, 1 teaspoon pepper, salt.

100 people consume 9 gallons coffee, $3\frac{1}{2}$ lbs. weight.

100 people consume 12 gallons oyster soup or stew, should be 6 gallons bulk oysters, 6 gallons milk.

30 lbs. raw weight ham should make 275 good sandwiches.

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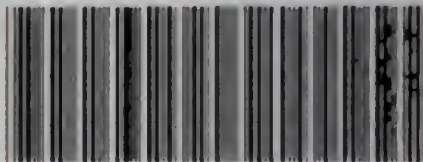
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